

Gulf Cooperation Council

EDICT OF GOVERNMENT

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GSO Guide (2011) (English): GCC Guide for Control on Imported Foods



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GCC Guide for Control on Imported Foods

Table of Contents

1. Introduction.....	3
2. Scope	3
3. Definitions.....	4
4. Principles.....	8
5. Risk-based Approach to food safety requirements	9
5.1. Factors taken into account in application of the risk-based food control system.....	10
5.2. Risk-based food control system	11
6. Required Documents and Health Certificates	12
6.1 Required Documents and Health certificates	13
6.2 Health Attestations:	13
Health Certificate for Export of Processed Food.....	13
Health Certificate for Export of Meat and Meat Products.....	14
Health Certificate for Export of milk, and Milk Products	15
Health Certificate for Export of Table Eggs and Egg Products	15
Health Certificate for Export of Fish and fish Products.....	16
Health Certificate for Export of Food of Plant Origin.....	16
Phytosanitary Certificate for Export of food of Plant Origin.....	17
6.3. Halal Certificate/Halal Slaughter Certificate	17
Halal Slaughtering Certificate for Export of Meat and Meat Products	17
Halal Certificate for Export of products of Meat Origin	18
7. Inspection and clearance of imported foods	18
7.1. Reserve notification and detention of consignment.....	18
7.2. Temporary release.....	19
7.3. Automatically detained food.....	20
8. Food imported for non-commercial purposes	20
9. Food prohibited from importation on food safety grounds.....	20
10. Prohibition of importation of foods on sanitary or phytosanitary grounds	21
Appendix (1)- GCC Imported food Control procedures	22
Appendix (2).....	23
- Health certificate for export of processed foods	23
- Health certificate for export of meat & meat products.....	25
- Health certificate for export of milk and milk products.....	28
- Health certificate for export of eggs and eggs products.....	30
- Health certificate for export of fish and fishery products	32
- Health & Phytosanitary certificate for export of food of plant origin.....	34
Appendix (3) - Halal certificate and Halal Slaughter certificate	35

1. Introduction

The competent authorities responsible for food control in the GCC countries recognize that effective and efficient inspection and certification systems are fundamental components of the trade in food. The competent authorities of the GCC countries have the common goal of an integrated and harmonized import inspection and certification system that is best practice, risk-based and meets without prejudice the obligations of the relevant World Trade Organization agreements. This system will be fit for purpose and will ensure consumer protection while facilitating trade.

The competent authorities of the GCC have the responsibility of ensuring that all food arriving in the GCC countries complies with the relevant GCC food control legislation and standards. The means of assurance provided by exporting countries can be provided in a number of ways e.g. documentation and certification, reference to other assurances provided through inspection activities by the competent authority in the exporting country or an officially-recognized party, trading arrangements based on the history of compliance of previous shipments of known origin.

This Guide documents a commitment to science-based import control systems and clearance procedures that are: applied in proportion to potential risks to consumers from imported food; responsive to new or emerging risks that may arise in the global food supply, address non-food safety requirements in a transparent and objective manner

2. Scope

This Guide describes principles and regulatory requirements to be applied by the exporting country and the importing GCC countries in assuring the safety and suitability of shipments of imported food.¹ Specific attestations for animal and plant health certification are also provided in the Guide.

The Guide incorporates Codex, OIE, IPPC standards as international benchmarks where appropriate.

There is ongoing work in the GCC countries to harmonize all regulatory requirements for imported foods and provide a coordinated and efficient border inspection and clearance system. While regulatory requirements and procedures for imported foods are not as yet fully harmonized between the countries of the GCC, this Guide will contribute to the harmonization process. In particular, the countries of the GCC will continue work towards a fully risk-based approach to assuring the safety of imported foods.

¹ Foods imported for personal use are not subject to the requirements in this guideline and are allowed where the packaging is intact and provides sufficient information to allow entry e.g. name and number of food establishment in country of origin

3. Definitions

Food	Any substance, whether processed, semi-processed or raw, which is intended for human consumption, and includes drink, chewing gum and any substance which has been used in the manufacture, preparation or treatment of food but does not include cosmetics or tobacco or substances used only as drugs
Food label	Any words, particulars, trademarks, brand name, pictorial matter or symbol relating to a foodstuff and placed on any packaging, document, notice, label, ring or collar accompanying or referring to such food
Fitness for human consumption	Food that is fit for human consumption according to its end use as specified by the technical regulations of the GCC
Port of entry	Land, sea or air port customs border which is designated as an entry point for shipments imported into any of the GCC countries.
Statement of entry (customs declaration)	Document provided by the owner or his representative describing the food to be imported and that is in accordance with the relevant customs requirements of the GCC
Import Permit	Official document issued by the competent authority of the importing GCC country (commercial license/register) permitting the import of food
Importer	A person or legal entity importing food
Consignment	A defined quantity of a food item of the same type or category covered by the same certificate or other documents, imported at the same time by a single importer conveyed by the same means of transport and coming from the same country and subject to a single customs declaration
Shipment	A defined quantity of one or more food items imported at the same time conveyed by the same means of transport and coming from the same country that may include any number of consignments
Vehicle	Any means whether by sea, land or air, designated to transport food
Lot	A defined quantity of food produced or manufactured under practically the same conditions, which could include more than one batch
Batch	A defined quantity of food produced under practically the same conditions

Delivery notice	An official document that authorizes the transfer of goods from the port of entry to the area of food inspection
Temporary release	Action taken by the competent authority, under official controls, to allow, the importer to transfer a consignment of food from the port of entry to a warehouse, pending issuance of an official decision on release
Conditional release	Action taken by the competent authority to allow release of a consignment of food to the importer under prescribed conditions
Release for re-export	Action taken by the competent authority, under official controls, to allow an importer to re-export a consignment not presenting any health hazard of food in its entirety within a prescribed time limit, having met all documentary and customs requirements, provided that the food is not used during the holding time and availing documents that prove the re-export of such consignment
Preventive detention	Action taken by the competent authority to detain a consignment of food at the port of entry when the food is suspected of not being compliant with GCC technical regulations
Condemnation	The action taken by the competent regulatory authorities of the importing GCC countries to dispose rejected food proved unfit for human consumption
Health Certificate	Certificate (paper or electronic) issued by the competent authority in the country of origin or the country of exportation, attesting that the safety (and suitability) of the consignment of food is in accordance with the relevant technical regulations of the GCC (including registration numbers of food establishments)
Halal Certificate/ Halal Slaughtering Certificate	Certificate issued by the country of origin or country of exportation by an accredited (GCC) Islamic organization (society), attesting that: the meat has been slaughtered in accordance with the rules of Islamic Sharia law; or the food which contains animal products or by-products (such as meat, fat, gelatin, rennet, the broth) is halal and has been produced in accordance with the rules of Islamic Sharia law; and that the food has been handled with equipment and instruments which are not against the teachings of Islamic Sharia law and in accordance with the GCC technical regulations
Nutrition claim	Any representation which states, suggests or implies that a food has particular nutritional properties including but not limited to the energy value and to the content of protein, fat and carbohydrates, as well as

the content of vitamins and minerals and includes:

Nutrient content claim is a nutrition claim that describes the level of a nutrient contained in a food

Nutrient comparative claim is a claim that compares the nutrient levels and/or energy value of two or more foods.

Health claim	<p>Any representation that states, suggests, or implies that a relationship exists between a food or a constituent of that food and health. It includes the following:</p> <p><i>Nutrient function claims</i> – a nutrition claim that describes the physiological role of the nutrient in growth, development and normal functions of the body</p> <p><i>Other function claims</i> – These claims concern specific beneficial effects of the consumption of foods or their constituents, in the context of the total diet on normal functions or biological activities of the body. Such claims relate to a positive contribution to health or to the improvement of a function or to modifying or preserving health.</p> <p><i>Reduction of disease risk claims</i> – Claims relating the consumption of a food or food constituent, in the context of the total diet, to the reduced risk of developing a disease or health-related condition.</p>
List of contents	A document issued by the exporting company in the country of origin or country of export, which describes and quantifies the food in the consignment
Food chain	All stages of food handling, including the primary production, manufacturing, preparation, processing, wrapping, packaging, transporting, storing, distributing, serving and selling.
Food Handling	Production of food or manufacturing or preparation or processing or wrapping or packaging or catering or transporting or possessing or storing or distributing or serving or selling or donating for the purpose of human consumption
Hazard	A biological, chemical or physical agent in, or condition of, food with the potential to cause an adverse health effect
Risk	A function of the probability of an adverse health effect and the severity of that effect, consequential to a hazard(s) in food
Certificate of fitness for transport vehicle	Certificate issued by a competent authority in the country of origin or exporting country as to the fitness of the vehicle used for transporting food and proves the suitability to transport the exported food

Temperature readings Record during transport	Total reading (paper or electronic) of temperatures during the transport of refrigerated and frozen food, through the use of (Thermographs) devices to measure the circulating air temperature or food temperature
Food Suitability	Food that is acceptable for human consumption according to its end use as specified by the technical regulations of the GCC
Food Hygiene	All conditions and measures necessary for the production, processing, storage and distribution of food designed to ensure a safe, sound, wholesome product fit for human consumption
Food Safety	Food that is safe for human consumption according to its end use as specified by the technical regulations of the GCC
Food Inspection	Examination of food or food safety systems by the competent regulatory authorities in the importing country, for the purposes of control of production inputs, processes and final products through all stages of food circulation, to ensure their conformity to the Gulf technical regulations
Food control	Mandatory, regulatory activity, carried out by the competent control authorities, for the purposes of protecting the health of consumers and to ensure the safety of food during all stages of food chain.
Hazard Analysis and Critical Control Points	Scientific. system which identifies, evaluates, and controls hazards which are significant for food
Food safety management system	A comprehensive system for all the procedures and control measures to ensure food safety, including the application of good hygiene practice (GHP), Hazard Analysis and Critical Control Point (HACCP), and traceability
Risk analysis	Organized decisions making process related to food safety, based on a scientific basis and developing necessary precautions to manage them and consist of three components: risk assessment, risk management and risk communication.
Adulterated food	Food where certain materials have been added to its original ingredients for the purpose of reducing its quality and nutritional value, or where some of the nutrients have been removed partially or entirely without disclosing this in its food label

Food Traceability	The ability to follow the movement of a food through specified stage(s) of production, processing and distribution.
Microbial contamination	The presence of microorganisms, including pathogens and their toxins, accidentally in food during handling within the food chain
Contaminant	Any substance not intentionally added to food, which is present in such food as a result of the production (including operations carried out in crop husbandry, animal husbandry and veterinary medicine), manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food or as a result of environmental contamination. The term does not include insect fragments, rodent hairs and other extraneous matter
Physical examination	Sensory evaluation of food and its packaging in order to identify any change on the characteristics of the food, which would lead to spoilage and audit data on food label to make sure that they conform to Gulf technical regulations
Technical regulations	Requirements issued by the GCC (Gulf Standards Organization) and which are mandatory
Standards	Guidelines issued by the GCC (Gulf Standards Organization) and which are not mandatory
Competent regulatory authority	The official body or officially-recognized body that has regulatory jurisdiction for food control
Official Sample	Any number of sample units which are used to verify through analysis or other testing compliance with Gulf technical regulations.

4. Principles

All food shipments imported to the countries of the GCC shall be subject to harmonized regulatory requirements. Regulatory requirements will be subject to continuous review as the countries of the GCC work towards a fully unified regulatory environment.

Inspection and certification requirements applying to food safety aspects of imported food will be risk-based to the greatest extent practicable, with control measures applied in proportion to likely risks to the consumer. The type and frequency of inspection at the time of import of shipments of food, and clearance procedures, will reflect this approach.

The technical regulations and standards of the GCC countries will be used as the primary basis for certification of food shipments by exporting countries. Where deemed appropriate by the GCC e.g. where current GCC technical regulations and standards are not comprehensive in terms of specific requirements for certain imported foods, the GCC may defer to Codex, OIE and IPPC standards, guidelines and recommendations as the basis for certification (and other assurances).

All aspects of the GCC inspection and certification systems will be documented and transparent, with details of regulatory requirements and operational procedures being made available to exporting countries and other stakeholders as requested.

The competent authorities of the GCC countries will strive for uniform implementation of regulatory requirements and operational procedures in the advent of multiple entry points for imported foods

Certification of shipments, accompanied by full documentation of the details of each food shipment, are key components of import food controls applied by the countries of the GCC; the exporting country should take all measures to ensure the authenticity and accuracy official certification, and certification by officially-recognized bodies.

The legislation of the GCC countries provides for flexible certification and other assurances where the food control system applied by the exporting country's competent authority is officially recognized by the GCC. This flexibility can be a consequence of a range of activities e.g. through audit of systems in exporting countries, recognizing registration of approved premises in exporting countries, memoranda of understanding, mutual recognition agreements, and equivalence agreements.

As far as practicable, regulatory requirements for imported food will be applied equally to domestically-produced food.

The competent authorities of the GCC countries will provide for effective interchange of information on inspection and certification systems with competent authorities in other countries, and provide a mechanism for exchange of information in emergency situations

5. Risk-based Approach to food safety requirements

This Guide aims at promoting the application of risk-based food control systems through the systematic identification and classification of health risks associated with different foods in accordance with their intended use, therefore enabling effective and efficient allocation of government and industry resources in ensuring food safety.

5.1. Factors taken into account in application of the risk-based food control system

Classification of imported foods

Foods will be classified according to their potential to transmit food borne disease relative to their intended end use. This classification will be developed from generic risk profiles for different types of food and generally will be independent of country of origin or the particulars of a consignment

Risk profiles for classification of foods will include reference to:

- Likelihood of contamination with biological, chemical and/or physical hazards
- Likelihood of significant levels of contamination persisting throughout the food chain
- Potential risks to human health for the general population
- Potential risks to human health for susceptible sub-populations
- Effect of consumer food practices on modifying risks.

Food will be classified into three general categories: high, medium or low potential risk to human health. GCC food classifications may change on the basis of new scientific evidence of potential food borne risks to human health.

Compliance history of imported foods

The GCC countries will systematically document the compliance history of imported foods that have been certified or otherwise assured as meeting relevant GCC food control legislation and technical regulations. Evaluation of compliance history will primarily be based on the data collected from documentary checks, physical inspections and laboratory tests of imported food shipments from a particular country of origin. Compliance information provided by the competent authority in the exporting country may also be taken into account. Evaluation of compliance history may also relate specifically to food types of particular interest e.g. high risk foods or foods with characteristics that are of particular concern to consumers.

Documentation of compliance history will include reference to:

- Correctness of all documentation accompanying a food consignment, including attestations
- Results of physical checks
- Results of targeted laboratory testing for microbiological and chemical hazards.

Elements of compliance history include;

- 1- Number of non-compliances observed for the food product/supplier/country in a given year;
- 2- Severity of the non-compliance in terms of human health and consumer protection;

- 3- Published or confidential reports from other food control authorities on similar non-compliances;
- 4- Results of on-site inspection carried out by food control authorities in the exporting country;
- 5- Other relevant information from various sources (including media).

Evidence of new or emerging hazards in the food supply

The competent authorities of the GCC countries will interact with competent authorities in other countries in the identification and risk management of new or emerging hazards in the food supply.

Where the GCC countries do not have the technical ability to monitor imported foods for new or emerging hazards, it is expected that the competent authority in the exporting country will have applied the same tests and safeguards as for food in their domestic market.

Whole of food chain approach to food safety

The GCC countries recognize that the most effective and efficient means of mitigating food borne risks to the consumer are often achieved by application of control measures during primary production and processing in the country of origin. Further, port-of-entry inspection is recognized as a very limited means of assuring the safety and suitability of imported food.

Special arrangements with competent authorities in exporting countries that assure the safety of food during primary production and processing are encouraged by the GCC countries.

These can include assurances based on:

- Food being certified as being from produced in registered or otherwise officially- recognized food premises in the exporting country, and subject to audit by the GCC countries or their agents
- Memorandum of understanding (MoU's) between competent authorities
- Equivalence agreements
- Broader trade agreements e.g. mutual recognition of inspection and certification systems

5.2. Risk-based food control system

Port-of-entry inspection under the risk-based food control system will be based on:

- Certification, exporting country assurances and import inspection requirements for all consignments of foods, being those specified in GCC technical regulations

- Type and frequency of documentary checks and physical inspections that are developed from the criteria taken into account in application of the risk-based food control system²
- Application of a performance-based port-of-entry inspection system based on the level of compliance with GCC import requirements over time
- Special import inspection arrangements that recognize assurances provided by the competent authority in the exporting country

Food products are classified into three categories according to the degree / extent of their potential risk to human health; these categories include high, medium and low risk foods

The GCC Food Safety Committee will establish the list of foods under each of the above categories for approval by the GCC Ministerial Council. The lists shall also determine the frequency of various inspections (i.e. physical checks and samples for laboratory testing) to be carried out for the different risk categories of food and shall be adjusted/ updated to take into account new information or scientific data concerning food types and/or potential hazards.

Operational components of the risk-based food control system are:

- Documentary checks of all consignments
- Physical inspection as required
- Sampling and laboratory analysis of food as required
- Harmonized rules for determining the type and frequency of inspection
- Mechanisms for information exchange with the competent authority in the exporting country
- Verification of quality assurance systems operated by importers where they contribute to official requirements

Each GCC member country shall apply harmonized, risk-based rules in determining the frequency and type of inspection procedures to be followed to ensure food safety. This includes incentives for high levels of compliance.

6. Required Documents and Health Certificates

All consignments of imported food must be covered by appropriate documentation and certification. The authenticity and accuracy of official certification and certification by officially-recognized bodies will be periodically verified and audited by the countries of the GCC

² Type and frequency of documentary checks and physical inspections may also be a consequence of inspection and certification performance in relation to non-food safety requirements such as suitability and product description/labeling

6.1 Required Documents and Health certificates

All consignments must be accompanied by an original health certificate issued by the competent authority in the country of origin or an officially recognized body. The health certificate should attest to compliance with the food safety regulations and technical requirements of the GCC countries and, where relevant, animal and plant health requirements.

Documentation issued or approved by the relevant competent authority or officially recognized bodies in the country of origin must include:

- Customs declaration
- Permit delivery
- Commercial license / Commercial register in the relevant field
- Health certificate
- Ingredients list (issued by the manufacturer) if relevant to food type
- Halal Slaughtering Certificate for meat and poultry / Halal certificate for food items that contain ingredients of animal origin according to the requirements stated in section 6.3
- Supporting documentation for any labeled claims (nutrition claims, health claims, other claims) as required. *Nutrition and health claims for food shall only be acceptable, if claim and wording thereof has been approved by internationally recognized scientific bodies*
- Temperature records where required
- Any additional documentation as requested by the competent authorities of the GCC

Electronically-transmitted health certificates are an acceptable alternative to paper certificates accompanying an imported food consignment where the electronic certification system has been accepted by the GCC countries

6.2 Health Attestations:

Health attestations should be declared in the relevant section of the standard forms of health certificates as listed in (Appendix 2), by the competent authority in the country of origin / country of dispatch. The GCC requirements will be issued as annexes to this Guide

Health Certificate for Export of Processed Food

The product is fit for human consumption, in accordance with the hygiene requirements of the GCC.	يعتبر المنتج صالح للاستهلاك الآدمي وذلك وفقاً للوائح الفنية والتشريعات الصحية الخليجية
The product(s) was handled in accordance with the GCC requirements, at an establishment that has been subjected to inspections by the competent authority and/or officially	تم إجراء عمليات تداول الأغذية وفقاً للمتطلبات الخليجية وفي منشأة خاضعة للرقابة من قبل الجهة الرقابية المختصة أو /و الجهة المخولة رسمياً، بحيث تطبق

<i>recognized body</i> and implements a food safety management system based on HACCP principles or an equivalent system	المنشأة الغذائية نظام إدارة سلامة الغذاء استناداً إلى مبادئ نظام الهاسب أو ما يماثله
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Health Certificate for Export of Meat and Meat Products

The meat or meat product is fit for human consumption, in accordance with the hygiene requirements of the GCC.	يعتبر المنتج صالح للاستهلاك الآدمي وذلك وفقاً للوائح الفنية والتشريعات الصحية الخليجية
The meat has been derived from healthy animals that have no apparent evidence of any contagious or infectious disease as listed by OIE	أن مصدر اللحوم من حيوانات خالية من الأمراض المعدية أو الوبائية والمتضمنة في قوائم المنظمة الدولية للصحة الحيوانية
Animals have been slaughtered in a slaughterhouse that is approved by the GCC authorities and is under the supervision of the Competent Authority	تم ذبح الحيوانات في مسلخ مرخص ومعتمد من قبل السلطات في دول المجلس وتحت إشراف الجهة الرقابية المختصة
The meat is produced from animals that have been subjected to ante mortem and post mortem inspection by the Competent Authority, in accordance with GCC requirements	أن اللحوم منتجة من حيوانات خضعت للفحص قبل الذبح وبعده من قبل الجهة الرقابية المختصة وذلك وفقاً للوائح الفنية والتشريعات الصحية الخليجية
The meat or meat product was handled in accordance with the GCC requirements, at an establishment that has been subjected to inspections by the Competent Authority and implements a food safety management system based on HACCP principles or an equivalent system	تم إجراء عمليات تداول الأغذية وفقاً للمتطلبات الخليجية وفي منشأة خاضعة للرقابة من قبل الجهة الرقابية المختصة، بحيث تطبق المنشأة الغذائية نظام إدارة سلامة الغذاء استناداً إلى مبادئ نظام الهاسب أو ما يماثله
Good veterinary practice has been applied in use of veterinary medicines (including growth hormones) and agriculture chemicals in live animals and any residues in meat comply with GCC requirements	تم تطبيق الممارسات البيطرية الجيدة في استخدام الأدوية البيطرية (بما فيها محفزات النمو) والكيماويات الزراعية في الحيوانات الحية وأية متبقيات في اللحوم متوافقة مع اللوائح الفنية والتشريعات الصحية الخليجية
The meat or meat product originates from animals that have not been slaughtered for the purpose of disease eradication /control	أن مصدر اللحوم ناتج عن حيوانات لم يتم ذبحها بقصد القضاء على الأمراض أو التحكم فيها
The meat or meat product has not been derived from animals fed with processed animal protein, excluding fish meal, according to the GCC requirements	أن مصدر اللحوم من حيوانات لم يتم تغذيتها بالبروتين الحيواني المصنّع، باستثناء تلك من الأسماك، ووفقاً للوائح الفنية والتشريعات الصحية الخليجية

Health Certificate for Export of milk, and Milk Products

The milk or milk product is fit for human consumption, in accordance with the hygiene requirements of the GCC.	يعتبر المنتج صالح للاستهلاك الآدمي وذلك وفقاً للوائح الفنية والتشريعات الصحية الخليجية
The milk or milk product has been derived from healthy animals that are subject to the official veterinary service inspections and are compliant with GCC requirements.	أن مصدر المنتج من حيوانات سليمة وخاضعة للفحص البيطري من قبل الجهة الرقابية المختصة ومتوافقة مع اللوائح الفنية والتشريعات الصحية الخليجية
The milk or milk product was handled in accordance with the GCC requirements, at an establishment that has been subjected to inspections by the Competent Authority and implements a food safety management system based on HACCP principles or an equivalent system.	تم إجراء عمليات تداول الأغذية وفقاً للمتطلبات الخليجية وفي منشأة خاضعة للرقابة من قبل الجهة الرقابية المختصة، بحيث تطبق المنشأة الغذائية نظام إدارة سلامة الغذاء استناداً إلى مبادئ نظام الهاسب أو ما يماثله
Good veterinary practice has been applied in use of veterinary medicines (including growth hormones) and agriculture chemicals in live animals and any residues in milk or milk product comply with GCC requirements	تم تطبيق الممارسات البيطرية الجيدة في استخدام الأدوية البيطرية (بما فيها محفزات النمو) والكيماويات الزراعية في الحيوانات الحية وأية متبقيات في اللحوم متوافقة مع اللوائح الفنية والتشريعات الصحية الخليجية

Health Certificate for Export of Table Eggs and Egg Products

The eggs or egg product is fit for human consumption, in accordance with the hygiene requirements of the GCC.	يعتبر المنتج صالح للاستهلاك الآدمي وذلك وفقاً للوائح الفنية والتشريعات الصحية الخليجية
The eggs or egg products have been derived from healthy birds that were subject to the inspection by the Competent Authority, and in accordance with the GCC requirements.	أن مصدر المنتج من طيور سليمة وخاضعة للفحص من قبل الجهة الرقابية المختصة ومتوافقة مع اللوائح الفنية والتشريعات الصحية الخليجية
The eggs or egg products was handled in accordance with the GCC requirements, at an establishment that has been subjected to inspections by the Competent Authority and implements a food safety management system based on HACCP principles or an equivalent system.	تم إجراء عمليات تداول الأغذية وفقاً للمتطلبات الخليجية وفي منشأة خاضعة للرقابة من قبل الجهة الرقابية المختصة، بحيث تطبق المنشأة الغذائية نظام إدارة سلامة الغذاء استناداً إلى مبادئ نظام الهاسب أو ما يماثله
Egg has not been derived from birds fed with processed animal protein, excluding fish meal	أن مصدر البيض من طيور لم يتم تغذيتها بالبروتين الحيواني المصنّع، باستثناء تلك من الأسماك

Health Certificate for Export of Fish and fish Products

The fish or fish product is fit for human consumption, in accordance with the hygiene requirements of the GCC.	يعتبر المنتج صالح للاستهلاك الآدمي وذلك وفقاً للوائح الفنية والتشريعات الصحية الخليجية
The fish or fish product is derived from non toxic species that did not show any signs of disease.	أن مصدر الأسماك من فصائل غير سامة ولا تظهر أي علامات مرضية
Where fish and fish products (including fin fish, amphibians, crustaceans and mollusks) are grown in farms or aquaculture production areas, hygiene requirements are under the control of the Competent Authority	في حال تربية الأسماك ضمن مزارع أو مناطق إنتاج بحرية، فإن هذه المناطق خاضعة للرقابة على المتطلبات الصحية من قبل الجهة الرقابية المختصة
The fish or fish product originates from areas that are free from OIE listed diseases	أن مصدر الأسماك ومنتجاتها من مناطق خالية من الأمراض الوبائية المدرجة في قوائم المنظمة الدولية للصحة الحيوانية
The fish or fish product has been fed from feed that is produced in compliance with GMP & HACCP principles or its equivalent and is free from any physical, chemical or biological contaminants that are prohibited internationally	تم تغذية الأسماك والحيوانات البحرية من أعلاف صنعت وفقاً لمتطلبات التصنيع الجيد ونظام تحليل المخاطر والتحكم بالنقاط الحرجة أو ما يكافؤه وخالية من أية ملوثات فيزيائية أو كيميائية أو بيولوجية محظورة دولياً
The fish or fish product was handled in accordance with the GCC requirements, at an establishment that has been subjected to inspection by the Competent Authority and implements a food safety management system based on HACCP principles or an equivalent system.	تم إجراء عمليات تداول الأغذية وفقاً للمتطلبات الخليجية وفي منشأة خاضعة للرقابة من قبل الجهة الرقابية المختصة، بحيث تطبق المنشأة الغذائية نظام إدارة سلامة الغذاء استناداً إلى مبادئ نظام الهاسب أو ما يماثله

Health Certificate for Export of Food of Plant Origin

The plant product is fit for human consumption, in accordance with the hygiene requirements of the GCC.	يعتبر المنتج صالح للاستهلاك الآدمي وذلك وفقاً للوائح الفنية والتشريعات الصحية الخليجية
The plant product was handled in accordance with the GCC requirements, at an establishment that has been subjected to inspections by the Competent Authority and implements a food safety management system based on HACCP principles or an equivalent system.	تم إجراء عمليات تداول الأغذية وفقاً للمتطلبات الخليجية وفي منشأة خاضعة للرقابة من قبل الجهة الرقابية المختصة، بحيث تطبق المنشأة الغذائية نظام إدارة سلامة الغذاء استناداً إلى مبادئ نظام الهاسب أو ما يماثله

Phytosanitary Certificate for Export of food of Plant Origin

Plants and plant products are free from quarantine pests and from regulated non quarantine pests, in accordance with the GCC requirements	ان النباتات ومنتجاتها خالية من الآفات التي تتطلب الحجر، والإصابات الحشرية وذلك وفقاً للوائح الفنية والتشريعات الصحية الخليجية
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6.3. Halal Certificate/Halal Slaughter Certificate

Verification of the Halal certificate/Halal slaughtering certificate must be undertaken for all relevant consignments of food. In the case of meat and meat products, the Muslim agency approved by the GCC (Societies, Agencies / Islamic councils) in the exporting country will supervise the slaughter process and provide documentation according to GCC requirements. The competent authority in the exporting country may also provide Halal certification.

Where meat is manufactured in a country different to the origin of that meat, the competent authority in the country of manufacture must provide certification that the meat used in the manufacturing is the same as that described in the original Halal slaughtering certificate provided by the country of dispatch.

Attestations set forth below must be recorded under the standardized form for Halal certificate and Halal slaughtering certificate as listed in (Appendix 3):

Halal Slaughtering Certificate for Export of Meat and Meat Products

Slaughtering has occurred in an approved slaughterhouse and under the supervision of the designated Islamic Authority which has been approved by the concerned authorities in the GCC and in presence of the Islamic Authority representative, by Muslim butchers using the knife and in a place where swine is not permitted to be slaughtered.	تم الذبح بمسلخ مجاز من قبل السلطات المختصة بدول المجلس وتحت إشراف هيئة إسلامية مصرحة من قبل السلطات المختصة بدول مجلس التعاون الخليجي وبحضور مفوضها، وذلك باستخدام السكين وبأيدي قصابين مسلمين وفي مكان لا يسمح فيه بذبج الخنازير
The fresh meat originated from a country and an establishment that is authorized to export Halal meat to GCC; and the animal source is Halal	أن منشأ اللحوم المذبوحة دول ومسالخ مسموح لها التصدير إلى دول مجلس التعاون الخليجي و مصدرها حيوانات حلال

Halal Certificate for Export of products of Meat Origin

<p>Fats & Meat derivatives (such as gelatin) used as one of the ingredients of processed foods, have been extracted under the supervision of an Islamic authority in the manufacturing country and approved by the GCC, on the basis of the original Halal certificate of the slaughtered animals issued by an Islamic association approved by the GCC in the country of origin; assurance has been provided that the meat and fat derivatives used in the food processing are the same ones covered by the original Halal certificates.</p>	<p>أن الدهون ومشتقات اللحوم والمستخدم كأحد مكونات المواد الغذائية المصنعة (مثل الجيلاتين) قد تم استخلاصها تحت إشراف هيئة إسلامية معتمدة من قبل السلطات المختصة لدول مجلس التعاون الخليجي في بلد الصنع بناءً على شهادة الذبح الحلال الأصلية الصادرة من هيئة إسلامية معتمدة من قبل السلطات المختصة لدول مجلس التعاون الخليجي في بلد المنشأ للحوم ، مع التأكيد على أن مشتقات اللحوم المستخدمة في التصنيع هي ذات اللحوم المذكورة بشهادة الذبح الحلال الأصلية.</p>
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7. Inspection and clearance of imported foods

Steps in the inspection and clearance process for consignments of imported food are summarized in Annex 1. Inspection and clearance of consignments of imported food will be carried out according to GCC regulations and technical regulations and where relevant, the principles and standards of relevant international organizations e.g. Codex, OIE, IPPC

7.1. Reserve notification and detention of consignment

Where a consignment of food is found to be non-compliant with GCC requirements, the Competent Authority will issue a reserve notification that states the reason for the reservation and the product will be detained under official control.

Situations where consignments will be detained include:

- Lack of a list of ingredients for food
- Incompatibility of food items described in the certificate with those in the consignment
- Absence of health certificate
- The health certificate dated before the production date of the food
- The health certificate issued after the date of shipment of the food
- The food production date before the date of the Halal slaughter certificate.
- Lack of Halal slaughtering certificate with imported meat or poultry consignments
- Meat or meat products produced in food establishments /slaughterhouses not listed/ approved by the GCC countries
- Broken or changed security seals / locks prior to official inspection
- Evidence of any fraudulent certification.

7.2. Temporary release

Temporary release of a consignment may be allowed in the case of non-compliance with some import requirements not related to food safety, as long as the food is not beyond its use by date or banned. Arrangements for control during temporary release may include provision of a financial security by the importer and a declaration that the consignment will only be released after official clearance.

Temporary release of the consignment may be allowed, if the food is not spoiled, has not passed its shelf-life, or is not banned (nationally or internationally); the decision must be accompanied by a financial guarantee or written engagement not to dispose of the consignment until full release.

Temporary release of the consignment may be allowed in the case of violations that do not affect the safety of the food. In this case, the consignment must be appropriately handled and the decision accompanied by a financial guarantee or written engagement not to dispose of the consignment until full release, taking into account the consignments present in regional land/water.

Where allowable under GCC technical regulations for detained consignments, the importer, may request:

- a. Additional information from the manufacturer / supplier or the competent authority in country of origin and/or country of export to support claims on the conformity of the product
- b. Repeat laboratory analysis in an accredited laboratory and under official supervision of sample(s) that have been found non-compliant
- c. Re-configuration of the consignment so as to meet GCC technical regulations
- d. Re-designation of the consignment as not for human consumption
- e. Re-export the consignment
- f. Destruction under the supervision of the competent authority

In the case of non-provision of import documents, health or Halal certificates, the consignment may be detained under financial security, signed undertaken or temporary release (maximum of 15 days) until the relevant documentation is provided. In the case non-provision of a Halal certificate for meat and meat products within the specified timeframe, the importer will be required to return the consignment to the country of origin or country of dispatch.

The Competent Authority reserves the right to take all precautionary measures on the consignment to protect consumers' health including rejection or / and re-export of the consignment.

7.3. Automatically detained food

Food is automatically detained where:

- The type of food is imported for the first time
- Previous importations of the type of food have been repeatedly non-compliant
- The food has already been rejected by another country

8. Food imported for non-commercial purposes

Foods imported for non-commercial purposes are designated as:

- Food of personal use - as determined by harmonized rules of the GCC countries
- Food samples for scientific research and that will not be used for human consumption
- Food promotion samples for non-commercial distribution for human consumption, accompanied by a health certificate and labeled with the term (free sample)
- Food samples for use in seasonal exhibitions and festivals where:
 - the importer provides assurance as to the fitness of the foods for their intended purpose
 - sale or distribution of the food is prohibited outside of or after the end of the event.

Foods imported for non-commercial purposes are exempt from some of the imported food requirements in this guide, as stated in GCC technical regulations and standards. These foods may be sampled for laboratory examination to confirm fitness for purpose if deemed necessary by the competent authority

9. Food prohibited from importation on food safety grounds

The following foods are prohibited from entry and will not be inspected:

- Food not provided with food safety assurances by the competent authority in the country of origin / country of export
- Food from countries or regions subject to international health warnings
- Food rejected by other countries on food safety grounds
- Foods not compliant with food safety standards in the country of origin / country of export
- Food religiously forbidden (according to each country decision)
- Food with ingredients or additives that are not permitted
- Food from wild animals and plants that are not permitted
- Food designated as prohibited for health reasons as notified by the GCC countries.

Foods requiring special attention:

The following foods require special attention during the inspection at the port of entry:

- Foods entering the border crossing point for the first time
- Foods with history of repeated violations of GCC food safety standards.
- Foods rejected from other countries.

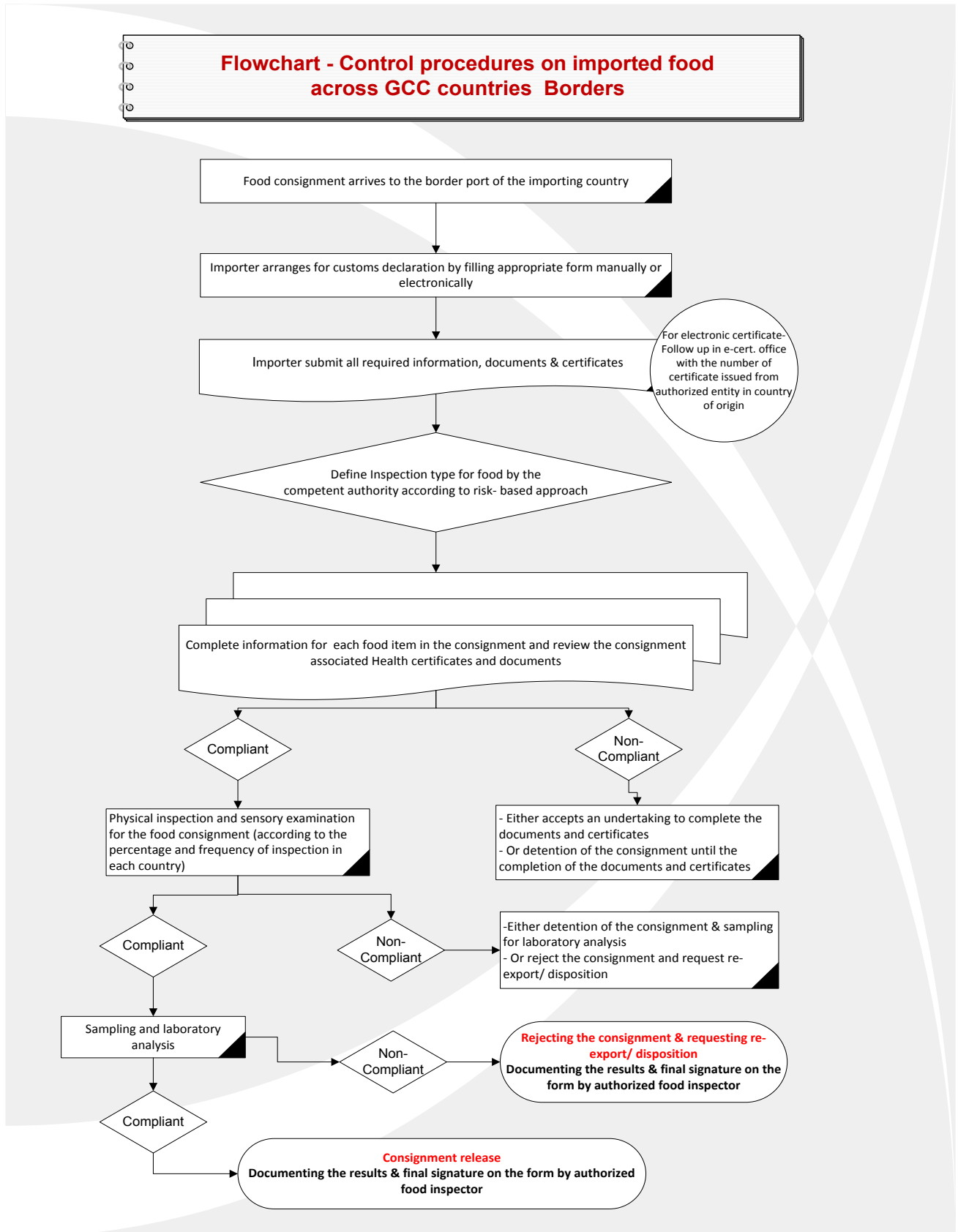
10. Prohibition of importation of foods on sanitary or phytosanitary grounds

Any consignment of imported food may be prohibited for importation on sanitary or Phytosanitary grounds so as to protect the life and health of humans, animals, plants and the environment, as deemed appropriate by the countries of the GCC.

Any such ban is subject to the following provisions:

- Imposition and lifting of the prohibition will be based on scientific evidence and reference to international standard-setting bodies and other international authorities
- Any prohibition or lifting of a prohibition by an individual country of the GCC will be reported immediately to the GCC secretariat and the GCC will confirm a harmonized decision as soon as practicably possible
- While the GCC will strive for a harmonized approach to imposing and lifting a ban, each GCC country reserves the right to impose or lift a prohibition on an individual basis. Other countries of the GCC will ensure that the prohibited foods will not enter that individual country.
- The GCC countries will only publish official statements on such matters after the decision to ban or lift a ban has been agreed and the statements will be in the form of official statement from the GCC secretariat or individual country(s) which issued the prohibition.

Appendix (1)- GCC Imported food Control procedures



Health Certificate for Export of Processed Food Products to GCC Countries

ایش هاده صحتکشی ا. غزت ل صعت اِن دولی جهس
نیک عاو ن ذول ل خ هجر لشی بیست

23 | Page

Health Certificate for Export of Processed Food Products to GCC Countries



ارشادہ صحتی تصش الاغزت بل صعت ان دولي جس
نك عاو نذول ل خ ه ج ن ش ب ت

I.15	Commodities Certified for:	تم ترخيص البضائع لاستخدامها في:																											
	Other <input type="checkbox"/> خشي	الانتهلاك ادي: Human Consumption مباشرة <input type="checkbox"/> Directly بعد ذي على جت اضرقت <input type="checkbox"/> After Further Process																											
	Identification of the Food Products	نقص فاقص ف الاغزت																											
I.16	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 15%;">Name & Description of Food</th> <th style="width: 10%;">HS-Code</th> <th style="width: 15%;">Treatment Type</th> <th style="width: 10%;">Brand Name</th> <th style="width: 15%;">Production Date</th> <th style="width: 10%;">Expiry Date</th> <th style="width: 10%;">No Packages</th> <th style="width: 10%;">Batch No.</th> <th style="width: 10%;">Total Weight</th> </tr> </thead> <tbody> <tr> <td>سلى ووصف ل ادة ل اغزت</td> <td>ب د ت ج ش ق ت ل ج ش ك ت</td> <td>ي ع ل ع ل ج ت</td> <td>العلات ل ت ج ش ت</td> <td>ن س خ الإ ت ا ج</td> <td>ن س خ ال ت ه ا ع</td> <td>ع ن د ط ش و د</td> <td>س ق ي ل ش غ ت</td> <td>ل و ص ل ك ه</td> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> </tbody> </table>	Name & Description of Food	HS-Code	Treatment Type	Brand Name	Production Date	Expiry Date	No Packages	Batch No.	Total Weight	سلى ووصف ل ادة ل اغزت	ب د ت ج ش ق ت ل ج ش ك ت	ي ع ل ع ل ج ت	العلات ل ت ج ش ت	ن س خ الإ ت ا ج	ن س خ ال ت ه ا ع	ع ن د ط ش و د	س ق ي ل ش غ ت	ل و ص ل ك ه										
Name & Description of Food	HS-Code	Treatment Type	Brand Name	Production Date	Expiry Date	No Packages	Batch No.	Total Weight																					
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	Health Attestation	الإفادة ن ص ح ت																											
I.17	The product is fit for human consumption, and in accordance with the hygiene requirements of the GCC. The product was handled in accordance with the GCC requirements, at an establishment that has been subjected to inspections by the Competent Authority and implements a food safety management system based on HACCP principles or an equivalent system.	خ ش ا ي خ ح ص ل ح ل ل ا ل ر خ ك ا د ر و ل ف ق ب ق ي ل ا ي ف ت ا ج ش ش ب ع د ق ط ه س ن ا ي خ ي د ت خ ا ش ا ع ع ي ب ت ح ذ ا ه الا غ ز ت ف ق ي ي خ ط ي ب ت ا ي خ ي د ت ق ا ش ا خ ا ص ق ي ش ق ي ت ق و ا ي د ت ا ع ش ب ي ت ا ي خ ي ت ب س ن ح ط ب ا ي ش ا ه ي غ ز ل ت ط ب ا ن ل ر ه س ل ا م ل ق غ ز ا ل ل ج د ا ي ي ب د ي ط ب ا ي ب س ب ا ب ب ن ي ي . ل ب ا ي ق ي غ ا ن ب ا ي س ي ه ا ي خ ن ص ل ب ا ي ع ب ت ا ي ل ل د ا ا ص ف ي ب ا ع ل ا ح س خ ق خ غ ل ا ش ش ب ط ه س ن ا ي ل ل د ف و ل ش ب د ه .																											
	I the undersigned, authorized person, certify that the good described above meets all the requirements mentioned in this certificate.																												
	Responsible body for signature	ل ج م ن ق ر س ت ل ب ع ص ر ت ل خ م ر ت ب ل ت و ق ع																											
	Name	ل م ن ق ر س																											
	Position	Official Stamp																											
	Signature	Date																											

- Health certificate for export of meat & meat products

Health Certificate for Export of Meat and Meat Products to GCC Countries		Logo	الشهادة صحتي لمنتجات اللحم ومنتجاتها من دول مجلس التعاون و دول الخليج	
I.1	Consignor (Exporter) (المصدر)	I.2	Certificate Reference No. (رقم الشهادة)	
	Name (الاسم)		Place of Issue (مكان الإصدار)	
	Address (العنوان)		Date of Issue (تاريخ الإصدار)	
I.4	Consignee (importer) (المستورد)	I.3	Competent/Certifying Authority (السلطة المختصة)	
	Name (الاسم)		Name (الاسم)	
	Address (العنوان)	Address (العنوان)	Country of origin (بلد المنشأ)	ISO code*
			Country of Destination (بلد الوجهة)	ISO code*
I.7	Producer/Slaughterhouse Est. (مصدر اللحم)	I.8	Packing Est. (if applicable) (مصدر التغليف (إن وجد))	
	Name (الاسم)		Name (الاسم)	
	Address (العنوان)		Address (العنوان)	
	Halal Slaughtering Certificate Source: (مصدر الشهادة)	I.9	Certificate No: (رقم الشهادة)	
I.10	Border of Entry/Country of Destination (بلد الدخول/بلد الوجهة)	I.11	Border of Loading/Country of Dispatch (بلد التحميل/بلد الإرسال)	
I.12	Means of transport/conveyance (وسيلة النقل)	I.13	Vehicle Identification No. (رقم تعريف المركبة)	
	By Air (جوا) <input type="checkbox"/>		Temperature of Food product (درجة حرارة المنتج الغذائي)	
	By Sea (بحرا) <input type="checkbox"/>	Ambient (بيئة) <input type="checkbox"/>		
	By Road (براً) <input type="checkbox"/>		Chilled (مجمد) <input type="checkbox"/>	
			Frozen (مجمد) <input type="checkbox"/>	



ايش دادة ص حُقْ بَكْشِ ادهى و ويْت جِه دال دُولِي حَس
نك عاو نْ ذُول لُخ دُجْن لُي بُتْ

I.15	Commodities Certified for: Other <input type="checkbox"/> خشي	تم ترخيص البضائع لاستخدامها في: Human Consumption ادي Directly <input type="checkbox"/> مباشرة After Further Process <input type="checkbox"/> بعد معالجات إضافية																											
Identification of the Food Products																													
I.16	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th>Name & Description of Food</th><th>HS-Code</th><th>Species (in case of meat carcass/cuts)</th><th>Brand Name</th><th>Production Date</th><th>Expiry Date</th><th>No Packages</th><th>Batch No.</th><th>Total Weight</th></tr> </thead> <tbody> <tr> <td>سلي وصف الأداة لغزلات</td><td>بذ تجشفت لجشكت</td><td>ع القطعت حال ولحاح له حرو ولقطعات</td><td>العلاوي لتجشفت</td><td>نسخ الإتااج</td><td>نسخ الاتءاء</td><td>عدد طشود</td><td>سقى لشغت</td><td>لوص لكه</td></tr> <tr> <td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr> </tbody> </table>	Name & Description of Food	HS-Code	Species (in case of meat carcass/cuts)	Brand Name	Production Date	Expiry Date	No Packages	Batch No.	Total Weight	سلي وصف الأداة لغزلات	بذ تجشفت لجشكت	ع القطعت حال ولحاح له حرو ولقطعات	العلاوي لتجشفت	نسخ الإتااج	نسخ الاتءاء	عدد طشود	سقى لشغت	لوص لكه										نقص فاقص الأغزف
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Health Attestation																													
I.17	<p>The meat or meat product is fit for human consumption, and in accordance with the hygiene requirements of the GCC.</p> <p>The meat has been derived from healthy animals that have no evidence of any contagious or infectious disease as listed by OIE</p> <p>Animals have been slaughtered in a slaughterhouse that is approved by the GCC authorities and is under the supervision of the Competent Authority</p> <p>The meat is produced from animals that have been subjected to ante mortem and post mortem inspection by the Competent Authority, in accordance with GCC requirements.</p> <p>The meat or meat product was handled in accordance with the GCC requirements, at an establishment that has been subjected to inspections by the Competent Authority and implements a food safety management system based on HACCP principles or an equivalent system</p> <p>Good veterinary practice has been applied in use of veterinary medicines (including growth hormones) and agriculture chemicals in live animals and any residues in meat comply with GCC requirements.</p> <p>The meat or meat product originates from animals that have not been slaughtered for the purpose of disease eradication /control.</p> <p>The meat or meat product has not been derived from animals fed with processed animal protein, excluding fish meal, according to the GCC requirements.</p> <p>I the undersigned, authorized person, certify that the good described above meets all the requirements</p>	<p>المصادقة على صحة اللحم للأكل</p> <p>أصحى اللحم صالح للاستهلاك ادريل لقبولي لاي فئت الجشوش بعدق لم سناي خيبت.</p> <p>أصحى لاي يس زكبت شريت ضسية ولا سخفب الاشراض اي عدت احيي ناي سخ عت فؤ قؤ اي ظت اي تي صرت ايس آت.</p> <p>ح رار ايس لث فس سخ ش خص بخ ذ قبو يسل بلف ده اي تيس جس اشش افاي دلش قبيتي خصرت</p> <p>أأي يس عقت زكبت خ عجي فس صقبو لي زبر بعد قبو اي دليش قبيتي اخضرت زي لقب قبو لي فئت الجش ربعاتي لم سرت لخي يت.</p> <p>خ اخشاء عملت هذا الاغزف قبو لي عيبدي لخي دت فؤ ش خاضعة للشريت قبو اي دبعا وبيتي خصرت بمس ثح طبقا ل شاة غ غزلت طب إبلر سلايتا لغزاء للملابي يبدئ طلبا لبس أ لب لبتي.</p> <p>خ حطبواي مسوبت ططرت ليدرة فلرخ ذا الأدوتاي طرت لم فيس فضائش (اين تبثا فسا اعت فايس لموس بت لت خبوقب فليس هقت غلي لاف تا جشش بعدق لم سرت لخي يت.</p> <p>أن مصدر اللحوم ناتج عن حيوانات لم يتم ذبحها بقصد القضاء على الأمراض أو التحكم فيها.</p> <p>أن مصدر اللحوم من حيوانات لم يتم تغذيتها بالبروتين الحيواني المصنع، باستثناء تلك من الأسماك، وفقاً للوائح الفنية والتشريعات الصحية الخليجية.</p> <p>أنا الموقع أدناه المسئول المختص أفيد بأن البضاعة الواردة</p>																											

mentioned in this certificate.		أوصافها أعلاه تستوفي جميع الشروط الصحية الواردة في الشهادة.	
Responsible body for signature		لج مندرس ت ل نصرت ل حمتب لوق ع	
Name	اللى	Official Stamp	لخ مندرس
Position	للى طقت		
Signature	للىوق ع	Date	للىس خ

- Health certificate for export of milk and milk products


Health Certificate for Export of Milk , and Milk Products To GCC Countries		Logo	للشهادة صحتي تصدق ان المنتجات المذكورة في هذه الشهادة منتهكة او قد تكون غير آمنة للاستهلاك	
I.1	Consignor (Exporter) الشخص المصدّر	I.2	Certificate Reference No. رقم الشهادة	
	Name الاسم		Place of Issue مكان الإصدار	
	Address العنوان		Date of Issue تاريخ الإصدار	
I.4	Consignee (importer) الشخص المستورد	I.3	Competent/Certifying Authority Name السلطة المختصة	
	Name الاسم		Address العنوان	
	Address العنوان		Country of origin بلد المنشأ	
I.5	Address العنوان	I.6	ISO code* رمز البلد	
			Country of Destination بلد الوصول	
I.7	Producer/Slaughterhouse Est. شركة الإنتاج/مذبحة	I.8	Packing Est. (if applicable) شركة التغليف (إن وجدت)	
	Name الاسم		Name الاسم	
I.10	Address العنوان	I.11	Address العنوان	
	Halal Certificate for milk Products شهادة الهالال للمنتجات الحليب		Certificate No: رقم الشهادة	
I.12	Source: المصدر	I.13	Border of Entry/Country of Destination بلد الوصول/بلد المغادرة	
	Border of Entry/Country of Destination بلد الوصول/بلد المغادرة		Vehicle Identification No. رقم تعريف المركبة	
	Means of transport/conveyance وسيلة النقل		Temperature of Food product درجة حرارة المنتج الغذائي	
I.14	By Air جوا	I.14	Ambient درجة حرارة الغرفة	
	By Sea بحر		Chilled مبرّد	
	By Road بش		Frozen مجمّد	



ايش هادة صحتك شس اليا شوي تقيد ا ان دولي جهسكع او
ن دول لك هجن اشي بئ

I.15	Commodities Certified for:	تم ترخيص البضائع لاستخدامها في:																											
	Other <input type="checkbox"/> المشاي	Human Consumption ادي : <input type="checkbox"/> مباشرة Directly <input type="checkbox"/> After Further Process بعد ذي عمل جات اضافت																											
	Identification of the Food Products	يقص ف يقوص ف الاغرت																											
I.16	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 15%;">Name & Description of Food</th><th style="width: 10%;">HS-Code</th><th style="width: 15%;">Treatment Type</th><th style="width: 10%;">Brand Name</th><th style="width: 15%;">Production Date</th><th style="width: 10%;">Expiry Date</th><th style="width: 10%;">No Packages</th><th style="width: 10%;">Batch No.</th><th style="width: 10%;">Total Weight</th></tr> </thead> <tbody> <tr> <td>سلي ووصف ال أداة نا غل ت</td><td>ب د ت ش ه ت ن ح ك ت</td><td>ي ع ل ع ل ج ت</td><td>العلايت لت بهت</td><td>نس خ الإتا ج</td><td>نس خ ال ات هاء</td><td>ع ذ د ط ش و د</td><td>س ق ي ن ش غ ت</td><td>لك ص ن لك ه</td></tr> <tr> <td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr> </tbody> </table>	Name & Description of Food	HS-Code	Treatment Type	Brand Name	Production Date	Expiry Date	No Packages	Batch No.	Total Weight	سلي ووصف ال أداة نا غل ت	ب د ت ش ه ت ن ح ك ت	ي ع ل ع ل ج ت	العلايت لت بهت	نس خ الإتا ج	نس خ ال ات هاء	ع ذ د ط ش و د	س ق ي ن ش غ ت	لك ص ن لك ه										
Name & Description of Food	HS-Code	Treatment Type	Brand Name	Production Date	Expiry Date	No Packages	Batch No.	Total Weight																					
سلي ووصف ال أداة نا غل ت	ب د ت ش ه ت ن ح ك ت	ي ع ل ع ل ج ت	العلايت لت بهت	نس خ الإتا ج	نس خ ال ات هاء	ع ذ د ط ش و د	س ق ي ن ش غ ت	لك ص ن لك ه																					
I.17	Health Attestation	الإفادة نصحت																											
	The milk or milk product is fit for human consumption, and in accordance with the hygiene requirements of the GCC.	مشاي صح بي ر للشخ هلاك اد زى بق بوى ن را فت الجش نبعت يا صر ربى اخي يت.																											
	The milk or milk product has been derived from healthy animals that are subject to the official veterinary service inspections and are compliant with GCC requirements.	أ ص نراى حح ز ل بت سريت وخاصي تفص صا بطري . قو اى دلش قبيت اى شخصت افخت غى نلى افت مجش ريعات وا صرت يا اخي يت.																											
	The milk or milk product was handled in accordance with the GCC requirements, at an establishment that has been subjected to inspections by the Competent Authority and implements a food safety management system based on HACCP principles or an equivalent system.	ح احشاء عملت حذا الاغت قبى خ طببتى اخي يت قأ ش أ خاضع قه بيت . قو لدت اعق بيت اى خصيت ميس ث حطب ق اى شاة ى غزلت طلب ابله س لاملى غزاء اس خ بد اى يبدى ظبا يسب أ پ نبتي.																											
	Good veterinary practice has been applied in use of veterinary medicines (including growth hormones) and agriculture chemicals in live animals and any residues in meat comply with GCC requirements.	ح حطب ق اى تبسبثاى بطرت ايدة فأس خ خدا الأدوت ط بطرت لهب ف بس فضاثاى (ائن لببظ طسا عت فائس لببثاى ست ات خب وببث ف ايس) اخقت غ طلى نراى فا ت مجش نبعت يا صرت يا اخي يت.																											
	I the undersigned, authorized person, certify that the good described above meets all the requirements mentioned in this certificate.	لباى ق غ أدب اى سى هاى خخص فلنبا اى عبعت اى لدة أصيب اعلا حس خ ق غ غلش ش غطس س اى لاد دف ش شبة.																											
	Responsible body for signature	لج متدرست ل نصرت ل خرب لتوق ع																											
	Name	Official Stamp																											
	Position	لبس نرس																											
	Signature	Date																											

- Health certificate for export of eggs and eggs products

Health Certificate for Export of Table Eggs and Egg Products to GCC Countries		 ايش هادة صحتي تصدق ب'ض' ان كذا وبيعت ه ان عذة نلاست هلاك ادي . ان دولي ج ه سنك ع او نذول نخ هج نلشي بت	
I.1	Consignor (Exporter) (الشحن م) ان صني	Certificate Reference No. (نفاقي ان شج عنش هادة الصحت)	
	Name (اللى)	I.2	Place of Issue (يك ا الجس فل)
	Address (ناعى ا)	Date of Issue (نفس خ الجس فل)	
I.4	Consignee (importer) (الشحن م ان ه) (الشحن م د)	Competent/Certifying Authority (لج ف طرق بت ان نصرت)	
	Name (اللى)	I.3	Name (اللى)
	Address (ناعى ا)	Address (ناعى ا)	
	I.5	Country of origin (بعد ان شأ)	ISO code*
I.6		Country of Destination (بعد لوصى ل)	ISO code*
	I.7	Producer/Slaughterhouse Est. (شش لكت ناص ا عتلا س ه خ)	Packing Est. (if applicable) (شش لكت ل عاة) ا وجذ
Name (اللى)		I.8	Name (اللى)
I.9	Address (ناعى ا)	Address (ناعى ا)	
	I.9	Border of Entry/Country of Destination (بعد لوصى ل لفتز ان ذخول)	I.10
I.11	Means of transport/conveyance (وس ف لى م)	I.12	Vehicle Identification No. (نفاقي يتعش ف/ هوت وس ف لى م)
	By Air <input type="checkbox"/> جى	I.13	Temperature of Food product (دس جش اسه فظ ان ادة ناع لى ت)
	By Sea <input type="checkbox"/> جش		
	By Road <input type="checkbox"/> بش	Ambient (دس جش اسه ل شفت بيوش د ي ج ذ)	
		Chilled	
		Frozen	

Health Certificate for Export of Table Eggs and Egg Products to GCC Countries

Logo

إشادة صحتي بمنتجات البيض التي تُستهلك مباشرة أو بعد معالجتها لاستخدامها في الأغذية البشرية
أدي إن دولي جسنك عاون دولي الخ هج الشب

I.15		Commodities Certified for:		تم ترخيص البضائع لاستخدامها في:																															
Other <input type="checkbox"/> غش		Human Consumption <input type="checkbox"/> الأكل مباشرة		Directly <input type="checkbox"/> مباشرة																															
				After Further Process <input type="checkbox"/> بعد مزيد من المعالجة																															
I.16		Identification of the Food Products		تفاصيل وصف الأغذية																															
		<table border="1"> <thead> <tr> <th>Name & Description of Food</th> <th>HS-Code</th> <th>Product Derived from (Domestic Fowl, other birds)</th> <th>Brand Name</th> <th>Production Date</th> <th>Expiry Date</th> <th>No Packages</th> <th>Batch No.</th> <th>Total Weight</th> </tr> </thead> <tbody> <tr> <td>سلوى وصف في أداة الغذاء</td> <td>بذ تجفيف البيض</td> <td>بيض ايت نكيت (ي) طيس داجت ، طيس ، غشي</td> <td>العلات البيض</td> <td>نسخ الإتا</td> <td>نسخ التهاء</td> <td>عندد طشود</td> <td>سقى نسخ</td> <td>الوص نالك</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </tbody> </table>		Name & Description of Food	HS-Code	Product Derived from (Domestic Fowl, other birds)	Brand Name	Production Date	Expiry Date	No Packages	Batch No.	Total Weight	سلوى وصف في أداة الغذاء	بذ تجفيف البيض	بيض ايت نكيت (ي) طيس داجت ، طيس ، غشي	العلات البيض	نسخ الإتا	نسخ التهاء	عندد طشود	سقى نسخ	الوص نالك														
Name & Description of Food	HS-Code	Product Derived from (Domestic Fowl, other birds)	Brand Name	Production Date	Expiry Date	No Packages	Batch No.	Total Weight																											
سلوى وصف في أداة الغذاء	بذ تجفيف البيض	بيض ايت نكيت (ي) طيس داجت ، طيس ، غشي	العلات البيض	نسخ الإتا	نسخ التهاء	عندد طشود	سقى نسخ	الوص نالك																											
I.17		Health Attestation		الإشادة صحت																															
		The eggs or egg products is fit for human consumption, in accordance with the hygiene requirements of the GCC.		"مضراى خ حصالح للخر هلاك أد رلى ققوى يلى رافيت الغشش بعدى طس ستاى خي دت																															
		The eggs or egg products have been derived from healthy birds that were subject to the inspection by the Competent Authority and in accordance with the GCC requirements.		أ "مضراى خ ح " طس ستاى خاضع لفس ص " ققوى دت الغشش ستاى خ صرت " الخقت " غشى يلى راف " تاخشش بعدى طس ستاى الغشى دت.																															
		The eggs or egg products was handled in accordance with the GCC requirements, at an establishment that has been subjected to inspections by the Competent Authority and implements a food safety management system based on HACCP principles or an equivalent system.		"خاشاء عوبت حذاء الأغز ققى " خطبتاى خي دت " قش خاضع لفس ققت " ققوى ايت اهر ببيتاى " خشت " بيس ث حطب قى شاة غز طت طب " ابلر س لامل غزاء لرب دلاى ييب دى طب اى بيب " أ ب تبني.																															
		The eggs or egg products has/have not been derived from birds fed with processed animal protein, excluding fish meal		أ "مضراى ط " طرى " خ " غز حبيب ش " ايس " اى صغ ، بس حبيب ل " الأسبك																															
		I the undersigned, authorized person, certify that the good described above meets all the requirements mentioned in this certificate.		"لأى قغ ألب اى سى " لى خ ص لنبأ " اى عبت اى لدة أ صيب أعلا ح س خ " غشش ش غطس ستاى اى ل دق " ش بدة.																															
		Responsible body for signature		لج من مرس " ل نصرت " ل غشش لطفى																															
		Name		Official Stamp																															
		Position		لغشش مرس																															
		Signature		Date																															

- Health certificate for export of fish and fishery products

Health Certificate for Export of Fish and fish Products		Logo	إشهاد صحة تصدير الأسماك وإنشاج التبريد شريطة أن يكون يجهز من قبل عاون دول الخ فيجوز ب	
Consignor (Exporter) (المصدر)		Logo	Certificate Reference No. (رقم المرجع)	
I.1	Name (الاسم)		I.2	Place of Issue (مكان الإصدار)
	Address (العنوان)		Date of Issue (تاريخ الإصدار)	Competent/Certifying Authority (الجهة المختصة/المعتمدة)
			I.3	Name (الاسم)
Consignee (importer) (المستورد)		I.3	Address (العنوان)	
I.4	Name (الاسم)	I.5	Country of origin (بلد المنشأ)	ISO code*
	Address (العنوان)		Country of Destination (بلد الوجهة)	ISO code*
		Producer/Slaughterhouse Est. (محل الإنتاج/محل الذبح)		Packing Est. (if applicable) (محل التغليف (إن وجد))
I.7	Name (الاسم)	I.8	Name (الاسم)	
	Address (العنوان)		Address (العنوان)	
I.9	Border of Entry/Country of Destination (حدود الدخول/بلد الوجهة)	I.10	Border of Loading/Country of Dispatch (حدود التحميل/بلد الإرسال)	
I.11	Means of transport/conveyance (وسيلة النقل)	I.12	Vehicle Identification No. (رقم تعريف المركبة)	
	By Air (ج) <input type="checkbox"/>	I.13	Temperature of Food product (درجة حرارة المنتج الغذائي)	
	By Sea (بحر) <input type="checkbox"/>		Ambient (محيطي) <input type="checkbox"/>	
	By Road (بش) <input type="checkbox"/>		Chilled (مبردة) <input type="checkbox"/>	
			Frozen (مجمدة) <input type="checkbox"/>	

Health Certificate for Export of Fish and fish Products

Logo

إشهاد صحتي بخصائص الأسماك وإن كانت جارية تحت حشيت إن دول
ي ج ه س ن ك ع ا و ن ذ و ل ن خ ف ج ه س ن ب ت

I.15	Commodities Certified for:		تم ترخيص البضائع لاستخدامها في:						
Other <input type="checkbox"/> غش ي			Human Consumption <input type="checkbox"/> مباشرة <input type="checkbox"/> After Further Process <input type="checkbox"/> بعد ذي عمل ج ت ا ض ر ف ت						
Identification of the Food Products									نقوص ف نقص "ف الأغرت
I.16	Name & Description of Food	HS-Code	Type of processing	Brand Name	Production Date	Expiry Date	No Packages	Batch No.	Total Weight
	سلى ووصف ل أداة ل غرت	ب د ت ج ش ف ت ل ج ش ك ت	طش ق ت نص "ع	العلات ل ت ج ش ت	ن س خ الإ ت ا ج	ن س خ ال ت ه ا ع	ع ذ د ف ل ش و د	س ق ي ل ش غ ت	ل و ص ل ت ا ه
Health Attestation									
I.17	The fish or fish product is fit for human consumption, and in accordance with the hygiene requirements of the GCC.				"خضراى خ ح ص ل ح ل ل ل خ ه ل ا ك ا د ر و ل ق ق ب ي ي ل ر ا ف ت ا ج ش ش ب ع ي ط س س ت ا ي خ ي ي ت.				
	The fish or fish product is derived from non toxic species that did not show any signs of disease.				أ ص ر ض ال س ب ك ف ص ي و غ ن س ب ة و ل ا ح ط ش ا ي ع ل ا م ا ت ش ظ ل ت.				
	Where fish and fish products are grown in farms or aquaculture production areas, hygiene requirements are under the control of the Competent Authority.				ف ز ب ه ش ج ي ت ال س ب ك ظ ص ر ل ع أ ب ط ق غ ب ج س ش ب ع ب ز ا ي ب ط ق خ ا ض ع ق ي ي ي ت ع ل ا ي ع ل ي ي ي ط س ر ت ق و ا ي د ت ا ع ش ي ب ي ت ا ي خ خ ي ت.				
	The fish or fish product originates from areas that are free from OIE listed diseases.				أ ص ر ض ال س ب ك "خ ج ي ب ب ب ط ق ب ي ت ل ل ا ش ا ض ا ي ي ي ت ا ي ن س خ ت ف ا ق ا ل ا ي ظ ت ل ذ ي ي ي ي ي س ت ا ي س ا ت.				
	The fish or fish product has been fed from feed that is produced in compliance with GMP & HACCP principles or its equivalent and is free from any physical, chemical or biological contaminants that are prohibited internationally				ت م ت غ ذ ي ة ال س م ا ك و ال ح ي و ا ن ا ت ال ب ح ر ي ة م ن أ ع ل ا ف ص ن ع ت و ف ق ا ل م ت ط ل ب ا ت ال ت ص ن ع الج ي د و ن ط ا م ت ح ل ي ل الم خ ا ط ر و الت ح ك م بالن ق ا ط ال ح ر ج ة ا و م ا ي ك ا ف و ه و خ ا ل ي ة م ن أ ي ة م ل و ت ا ت ف ي ي ز ي ا و ي ة ا و ك ي م ي ا ن ي ة ا و ب ي و ل و ج ي ة م ح ظ و ر ة د و ل ي ا				
	The fish and fish products was handled in accordance with the GCC requirements, at an establishment that has been subjected to inspections by the Competent Authority and implements a food safety management system based on HACCP principles or an equivalent system.				خ ا خ ش ا ع ع ي ب ت ح ذ ا ه ال ا غ ر ت ق ق ي ي ع ل ي ي ي ت ا ي خ ي ي ت ف ا ش ا خ ا ض ع ق ي ي ي ت ق و ا ي د ت ا ع ش ي ي ي ت ا ي خ خ ي ت ب س ث ح ط ب ق ا ي ش ا ة ي غ ز ل ت ظ ب ل ل ل س ل ا م ا ل غ ز ا ل ل ج ب د ا ل ي ي ب ب د ي ظ ب ا ي ب س ب أ ب ب ب ي ي.				
	I the undersigned, authorized person, certify that the good described above meets all the requirements mentioned in this certificate.				ل ب ا ي ق ي غ ا ن ب ا ي س ا ل ا ي خ خ ص ف ي ن ب ا ل ا ي ع ب ت ا ي ل ل د ة أ ص ي ب أ ع ل ا ح س خ ف خ غ ل ش ش ي ط س ر ت ا ي ل ل د ف ل ش ر ب د ة.				
Responsible body for signature			ل ج م ن ف ر س ت ل ل ع ص ر ت ل ل ج م ن ب ل ل و ق ع						
Name			Official Stamp						
Position			ل ل ع م ن ف ر س						
Signature			Date						

- Health & Phytosanitary certificate for export of food of plant origin

 <p style="text-align: center;"> شهادة تصدير المنتجات النباتية Phytosanitary Certificate for Export To GCC Countries </p>	
Place of Issue: مكان الإصدار:	Certificate : رقم الشهادة:
Name & Address of Consignee اسم وعنوان المستفيد	Name & Address of Exporter اسم وعنوان المصدر
Point of Entry نقطة الدخول	Mean of Transportation: وسيلة النقل:
Description of Consignment وصف الشحنة	
Quantity Declared (kg)	Place of Origin مكان المنشأ
Distinguishing Marks	Number & Description of Packages
Botanical Names of the Plant	Name of Product
Disinfestations and/or Disinfection Treatment المعالجة والتطهير	
Chemical (active ingredient): المادة الفعالة:	Treatment: العلاج:
Temperature درجة الحرارة:	Concentration: التركيز:
Date: التاريخ:	Additional Information: معلومات إضافية:
Health Attestation 1.17	
The plant product is fit for human consumption, in accordance with the hygiene requirements of the GCC.	يعتبر المنتج صالح للاستهلاك الآدمي وذلك وفقاً للوائح الفنية والتشريعات الصحية الخليجية
The plant product was handled in accordance with the GCC requirements, at an establishment that has been subjected to inspections by the Competent Authority and implements a food safety management system based on HACCP principles or an equivalent system.	تم إجراء عمليات تداول الأغذية وفقاً للمتطلبات الخليجية وفي منشأة خاضعة للرقابة من قبل الجهة الرقابية المختصة، بحيث تطبق المنشأة الغذائية نظام إدارة سلامة الغذاء استناداً إلى مبادئ نظام الهاسب أو ما يماثله
Plants and plant products are free from quarantine pests and from regulated non quarantine pests, in accordance with the GCC requirements	ان النباتات ومنتجاتها خالية من الآفات التي تتطلب الحجر، والإصابات الحشرية وذلك وفقاً للوائح الفنية والتشريعات الصحية الخليجية
Date of Issue: تاريخ الإصدار:	Name of Authorized Officer: اسم الموظف المصرح به:
Signature: توقيع:	Stamp: ختم:

Appendix (3) - Halal certificate and Halal Slaughter certificate

Halal Certificate for Meat Products in Processed Foods exporting to GCC Countries				شهادة لـحلال المنتجات الغذائية و فـل الأغذية المصنوعة لـمصدرة لـدول مجلس التعاون و لـدول الخليج العربي			
1. تفاصيل شهادة				Certificate details			
1.1	Halal Certificate Reference No.	رقم الشهادة لـحلال	1.2	Source	مصدرها		
1.3	Date:	تاريخها					
4							
تفاصيل وصف الأغذية المصنوعة لـمحتوية لـحلال و مشتقاتها Identification of the meat and processed foods containing meat Products							
	Name & Description of Meat/Processed Food	Source for meat and derivatives	Brand Name	Slaughtering Date	Expiry Date	No Packages	Batch No. Total Weight
	اسم و وصف المنتج	مصدر اللحم و مشتقاته	العلامة التجارية	تاريخ الذبح	تاريخ انتهاء الصلاحية	عدد العبوات	رقم الدفعة الوزن الإجمالي
5							
Attestations							
Fats & Meat derivatives (such as gelatin) used as one of the ingredients of processed foods, have been extracted under the supervision of an Islamic authority in the manufacturing country and approved by the GCC, on the basis of the original Halal certificate of the slaughtered animals issued by an Islamic association approved by the GCC in the country of origin; assurance has been provided that the meat and fat derivatives used in the food processing are the same ones covered by the original Halal certificates.				أؤكد أن المنتجات المذكورة أعلاه هي من أصل إسلامي و قد تم استخراجها تحت إشراف سلطة إسلامية معتمدة في بلد المنشأ و معتمدة من قبل مجلس التعاون و الدول العربية و قد تم التحقق من مطابقتها للشهادات الأصلية.			
6							
Responsible body for signature				لـجـمـهـور لـمـصـنـع لـمـنـتـج لـحـلـال			
Name		الاسم		Official Stamp		الختم الرسمي	
Position		الوظيفة		Date		التاريخ	
Signature		التوقيع					

Halal Slaughtering Certificate for exporting to GCC Countries				Log	رُجُش هَادَة لِحَال لِهَجْو لِنَصْنَسَة نَذُول يَحَسَن كَعَاوُ نَذُول لَخ هَج لَهْج بَت			
1.	Certificate details				نَفْلَصُ م لَهْج هَادَة			
1.1	Halal Slaughtering Certificate Reference No.	نَقْي لَنَسَج عَنَش هَادَة لَنِيح لِحَال	1.2	Source	مَصْدَرهَا			
1.3	Date:	نَسَخ هَا						
2.	The Authorized slaughterhouse:				لَنَسَخ لَنَشْخَص			
2.1	Name of the Slaughterhouse	سَلَى لَنَسَخ	2.2	Address of the Slaughterhouse	عُ يَأ لَنَسَخ			
2.3	Veterinary Approval No	سَقْيَتَهْش ح لَهْطَش	2.4	Name and Address of Competent Authority Issuing the Veterinary Approval	سَلَى وَ عُ يَأ لَنَج مَنَقَرِسَت نَقْرِسَت لَنَاجَت نَهْش ح لَهْطَش			
3.	Authorized Meat Cutting Establishment				مَوْظَع لَنَقْطَع لَهْجْو لَنَشْخَص			
3.1	Name of the Meat Cutting Establishment	سَلَى مَنَقْطَع لَهْجْو	3.2	Address of Meat Cutting est.	عُ مَوَظَع مَنَقْطَع لَهْجْو			
3.3	Veterinary Approval No	سَقْيَتَهْش ح لَهْطَش	3.4	Name and Address of Competent Authority Issuing the Veterinary Approval	سَلَى وَ عُ يَأ لَنَج مَنَقَرِسَت لَنَاجَتَهْش ح لَهْطَش			
5.	نَقْص فَنَقْص ف لَهْجْو وَيَتَجَك هَا Identification of the meat and meat Products							
	Name & Description of Meat/Processed Food	Species (meat carcass/cats)	Brand Name	Slaughtering Date	Expiry Date	No Packages	Batch No.	Total Weight
	سَلَى وَصْف لَنَادَة لَنَغْزِيَت	نِيح (الاياع كَفِيَت/قَطَع)	العلات	نَسَخ لَنِيح	نَسَخ الات هَا	عَدَد لَهْش و د	سَقْي لَنَشْخَص	لَهْص لَنَهْ
6.	Halal Slaughtering				فَبَادَة لَنِيح لِحَال			
	Slaughtering has occurred in an approved slaughterhouse and under the supervision of the designated Islamic Authority which has been approved by the concerned authorities in the GCC and in presence of the Islamic Authority representative, by Muslim butchers using the knife and in a place where swine is not permitted to be slaughtered.				حَطَب رِبْس يَخ دِص . قَبْوِي لَهْطَشَاي خَجَرِت بَذَاي كَدِي سَخْسَج شَاف يَت اِسْلَامِيَت صَرْشَرِت . قَبْوِي لَهْطَشَاي خَجَرِت بَذَاي اِيخَاو اِي خ يَدُ نَبْس عَرَف ظَب، رِي لَهْطَشَاي خَاي لَسَن . بَأْذِي صَبَب . سَي قَ نَب لَاس رَف بَبَرِي لَهْطَش			
	The fresh meat originated from a country and an establishment that is authorized to export Halal meat to GCC; and the animal source is Halal.				أُشْأَلِي سَاي زَبَرِت دَه مُبِي سَاي دِي بَاخْص نَشْرَاي دَه يَس لَهْجَاو اِي خ يَدُ صَرْشَرِت زَبَرِت حَلَا .			
7.	Responsible body for signature				لَنَج مَنَقَرِسَت لَنَشْخَص لَنَحْشَرِت لَهْطَش			
	Name	لَنَى	Official Stamp	لَنَشْخَص لَهْطَش				
	Position	لَهْطَش	Date	لَهْطَش				
	Signature	لَهْطَش						